



Van Lang

902003 - Honey Sriracha Chicken Meatball

See package for details



* Benefits

Asian chicken meatball boldly seasoned & glazed with sriracha and honey. Preparation Method: Bake from frozen in 375-400F oven for 8-10 minutes, or until temperature reaches 165F.

Ingredients

⚠ Allergens

Nutrition Facts

Servings per Container

Serving size

Amount per serving

Calories

% Daily Value*

| | |
|---------------------------|----------|
| Total Fat | % |
| Saturated Fat | % |
| Trans Fat | |
| Cholesterol | % |
| Sodium | % |
| Total Carbohydrate | % |
| Dietary Fiber | % |
| Total Sugars | |
| Includes Added Sugar | % |
| Protein | |
| Vitamin D | % |
| Calcium | % |
| Iron | % |
| Potassium | % |

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Handling Suggestions

See label for suggestions

Serving Suggestions

See label for suggestions

Prep & Cooking Suggestions

See label for suggestions

📄 Product Specifications

| Brand | Manufacturer | Product Category |
|----------|----------------|------------------|
| Van Lang | Van Lang Foods | Appetizers |

| UPC | MFG # | SPC # | GTIN | Pack | Pack Desc. |
|-----|--------|--------|----------------|------|------------|
| | 902003 | 902003 | 00813945021166 | | 200/1 OZ |

| Gross Weight | Net Weight | Country of Origin | Kosher | Child Nutrition |
|--------------|------------|-------------------|--------|-----------------|
| 12.25lb | 12.5lb | | No | |

| Shipping Information | | | | | | |
|----------------------|-------|--------|---------|-------|------------|----------------------|
| Length | Width | Height | Volume | TlxHl | Shelf Life | Storage Temp From/To |
| 10in | 10in | 10in | 0.58ft3 | 13x6 | 238days | -2°F / -5°F |



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Nutrition Analysis - By Measure

| | | | | | |
|------------------------|--|---------------------|--|--------------|--|
| Calories | | Total Fat | | Sodium | |
| Protein | | Trans Fats | | Calcium | |
| Total Carbohydrates... | | Saturated Fat | | Iron | |
| Sugars | | Added Sugars | | Potassium | |
| Dietary Fiber | | Polyunsaturated Fat | | Zinc | |
| Lactose | | Monounsaturated Fat | | Phosphorus | |
| Sucrose | | Cholesterol | | | |
| Vitamin A(U) | | Vitamin D | | Thiamin | |
| Vitamin A(RE) | | Vitamin E | | Niacin | |
| Vitamin C | | Folate | | Riboflavin | |
| Magnesium | | Vitamin B-6 | | Vitamin B-12 | |
| Monosodium | | Sulphites | | Nitrates | |

Additional Images

